

# FIVE

## Lunch

### Entree

#### Crudo

Market Fish, Watermelon Radish, Kohlrabi,  
Kombu Vinegrette, Buffalo Ricotta

#### Southern Calamari

Green Beans, Sugarsnaps, Feta and Tofu Cream,  
Home Made Soy Calamari

#### Moreton Bay Bug

Green Pancake, Leeks, Cucumber, Vegemite,  
Oyster Emulsion

#### Green Asparagus

Walnut's Milk, Fermented Pumpkin,  
Yuba, Mix Herbs

### Interlude

#### Potato Gnocchi

Zucchini, Purple Carrot, Butter & Sage

#### Ochazuke

Dashi Hojicha, Fried Enoki, Spanner Crab

#### Squid ink Tagliolini

Ozi Uni, Sugarsnaps, Chives

### Mains

(choose one only)

#### Bass Grouper

Osuimono Clams, Sundried Cherry tomato,  
Globe Artichoke, Sakura Salt

#### Coral Trout

Green peas, Broadbeans, Preserved lemon,  
Tomato Water, Ginger, Lemongrass

#### Lamb Chop

Romesco, Calçots, Endive, Orange Reduction,  
Smoked Oyster Jus

#### Blackmore's Wagyu Chuck Tail Flap M9+

Five Condiments

*Mulberry Salt, Tarragon Vinegar Jelly,  
Mandarin Kosho, Shishito, Candied Sunrise*



## Spring Menu

### Desserts

#### Apple

Granny Smith Apple, Yoghurt, Lime,  
Sorrel, Honey

#### Raspberry & Sake Kasu

Raspberry and Pink Lady Sorbet,  
Sake Kasu Meringue

#### Hojicha Cheese Cake

Hojicha Tea leaf infused Cheesecake,  
Chocolate Sorbet

2 Course 89

3 Course 119

4 Course 139

*Our menu is subject to seasonal availability*

All prices inclusive of GST  
A minimum credit card surcharge of 1.5% applies  
A 15% surcharge applies to Sundays and public holidays